

hazy ipa

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **46**
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.4 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **77 C**, Time **0 min**

Mash step by step

- Heat up **10.1 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **0 min** at **77C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Viking Pilsner malt | 2 kg (59.7%) | 82 % | 4 |
| Grain | Płatki owsiane | 0.7 kg (20.9%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.35 kg (10.4%) | 85 % | 3 |
| Grain | płatki jęczmienne | 0.3 kg (9%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil | Mosaic | 5 g | 60 min | 12.1 % |
| Boil | Mosaic | 10 g | 15 min | 12.1 % |
| Whirlpool | Lemon drop | 30 g | 15 min | 5.3 % |
| Whirlpool | Vic Secret | 30 g | 15 min | 15.6 % |